

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0207153 - BANH CUON THIEN HUONG		Site Address 1818 TULLY RD 218, SAN JOSE, CA 95122	Inspection Date 02/03/2023
Program PR0305405 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name VU, NHUNG	Inspection Time 09:45 - 10:35
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By KUE	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

Cited On: 02/01/2023

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 02/03/2023. See details below.

Cited On: 02/03/2023

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: PHF items maintained out in ambient temperature measured as follows:

Follow-up By 02/08/2023

- Grilled meat skewers - 67F.
- Grilled pork chop - 69F.
- Grilled fermented pork - 67F
- Cooked chicken - 68F to 80F.

Employee stated that items were either just cooked and/or brought out from the refrigerator. Ambient temperature of the kitchen measured at 66F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Consider maintaining grilled items/high turn over items on TPHC.

[COS] PHF items were relocated into the walk-in refrigerator to immediately cool.

Cited On: 02/01/2023

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 02/03/2023

Cited On: 02/03/2023

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Five plastic bags of cooked rice stacked together maintained inside the walk-in refrigerator measured between 46F to 50F. Employee stated that the rice was prepared the night before.

Follow-up By 02/08/2023

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans.
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller).
- 4) Using containers that facilitate heat transfer (ex. stainless steel).
- 5) Adding ice as an ingredient.
- 6) Using ice paddles.
- 7) Using an ice bath and stirring frequently.
- 8) Accordance with a HACCP plan.

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Bags of rice were VC&D inside trash.

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Cited On: 02/01/2023

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 02/03/2023

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Grilled pork skewer	Off the grill	165.00 Fahrenheit	
Porridge	Stove	157.00 Fahrenheit	
Bean sprouts	In ice	40.00 Fahrenheit	
Raw marinated meats	Walk-in refrigerator	39.00 Fahrenheit	
Hot water	Two-compartment food preparation sink	132.00 Fahrenheit	
Cooked pork offals	Walk-in refrigerator	40.00 Fahrenheit	
Tomato soup	Stove	169.00 Fahrenheit	

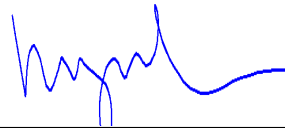
Overall Comments:

- *On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 2/1/2023.*
- *Facility has earned another conditional pass during the first follow-up with two major violations observed.*
- *Subsequent follow-up inspection shall be billed at \$219/hour during normal business hour, Monday - Friday 7:30 AM to 5:00 PM, or \$493/hour during non-business hours, and upon inspector availability.*
- *The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.*

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **2/17/2023**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control



Received By: Kue
Manager

Signed On: February 03, 2023